



KILLER CALZONE

DOUGH:

1 tsp. salt	1 c. warm water
1 tsp. sugar	2½ c. all-purpose flour
1 pkt. dry yeast	1 Tbsp. olive oil

FILLING:

½ lb. ground venison, browned	1½ tsp. fennel seed
8 oz. crushed tomatoes	1 Tbsp. grated
or tomato puree	Romano cheese
½ medium pepper, diced	1 egg, beaten
½ c. grated mozzarella	Sesame Seeds
Salt & Pepper to taste	

**Now We're
Cookin'!**
with
Martha Daniels

Preheat oven to 350 degrees.

Simmer tomatoes, fennel seed, salt & pepper about 5 minutes & cool. Combine salt, sugar and yeast in a large mixing bowl and add water. Let stand for 5 minutes. Add flour & oil & mix with a large spoon until all flour is moistened. Beat 20 more strokes, cover & put in warm place (atop range) for 15 minutes.

Roll out dough on a floured surface in an oblong shape about 1/4 inch thick. Spread tomato over dough, then distribute other ingredients on top and roll up into a roll. Brush with egg & sprinkle with sesame seeds. Bake in a jelly roll pan until golden brown, 10-15 minutes. Cool five minutes, slice and serve.